

## SMALL PLATES

<b>Bread and Butter:</b> Roast Apple and Honey Butter, Warm Ciabatta.	<b>\$14</b>
<b>Soup:</b> Weekly Rotating Soup, Served with Bread & Salted Butter. Check Chefs Board for Today's Creation. (GF)	<b>\$16</b>
<b>Arancini:</b> Sundried Tomato and Parmesan, Almond Romesco, Roquette, Grana Padano, Aioli. (GF)	<b>\$18</b>
<b>Roasted Pumpkin:</b> Toasted Hazelnut, Apple Molasses, Crispy Sage, Persian Fetta. (GF)	<b>\$16</b>
<b>Korean Fried Chicken:</b> Gochujang Mayo, Sesame, Fried Shallots.	<b>\$20</b>
<b>Pork Belly Bites:</b> Spreyton Apple Sauce, Prosciutto Crisp, Fennel, Roquette. (GF)	<b>\$22</b>
<b>Salt and Pepper Squid:</b> Citrus Furikake, Aioli, Lemon. (GF)	<b>\$18</b>
<b>Spreyton Fries:</b> Paprika and Garlic Seasoning served with a choice of Tomato, Aioli, Gochujang Mayo, White BBQ. (GF)	<b>\$14</b>

## MAIN

<b>Pressed Lamb Shoulder:</b> Spiced Pumpkin Hummus, Charred Broccolini, Toasted Hazelnut, Chermoula.	<b>\$36</b>
<b>Market Fish:</b> Locally Caught Fish, Served with Fries and Dressed Greens. Check Chefs Board for Today's Catch.	<b>\$34</b>
<b>Spreyton Hot Dog:</b> Smoked Kransky, Pickled Cabbage, American Mustard, Jalapeno, Served in a Steamed Potato Bun and Fries.	<b>\$30</b>
<b>Beef Ragu Pot Pie:</b> 8 hour Slow Cooked Beef Ragu, Crispy Puff Pastry Top, Served with Dressed Greens and Fries.	<b>\$28</b>
<b>Spreyton Chicken Burger:</b> Fried Chicken Breast, Smoked Bacon, Cabbage Slaw, White BBQ Sauce and Sweet Pickle, Served with Fries.	<b>\$30</b>
<b>Orchard Tasting Platter for 2:</b> Selection of Crispy Pork Belly, Smoked Cheese Kransky, Arancini, Roasted Pumpkin, Tasmanian Cheese, Marinated Olives, Roasted Nuts, Spreyton Cider Co. Condiments, and Crostini's.	<b>\$75</b>

## DESSERTS

<b>Apple Rhubarb Tartlet:</b> Poached Spreyton Apples and Fulton Creek Farm Rhubarb, Brown Sugar Crumble, VDL Vanilla Bean Ice-cream.	<b>\$13</b>
<b>Sticky Toffee Pudding:</b> Toffee Sauce, Almond Praline, VDL Salted Caramel Ice-cream.	<b>\$13</b>
<b>Cheese Board:</b> Selection of Tasmanian Cheese, Apple Chutney, Roasted Nuts, Pickled Onion, Marinated Olives, Muscatel Grapes and Crostini's.	<b>\$28</b>

## FARM STYLE SCONES

<b>Savoury:</b> Salted Butter, Tomato Relish.	<b>\$13</b>
<b>Sweet:</b> Whipped Cream, Cherry Jam.	<b>\$12</b>
<b>Spiced Apple:</b> Maple Syrup, Salted Butter.	<b>\$13</b>